# 2023 CATERING MENU





### **Table of Contents**

Breakfast Continental Page	4
Breakfast Add-Ons Page	6
Breakfast Beverages Page	7
Lunch Packages Page	8
Boxed Lunches Page	9
Ambient Lunch Buffets Page	10
International Chilled Packages Page	11
International Hot Buffet Packages Page	12
Bento Box Page	14
All-Day Snacks Page	18
Platters Page	19
Virtual Happy Hour Page	21
Policies and Procedures Page	23

### **Dietary Information**

Df: Dairy-Free Gf: Gluten-Free V: Vegetarian Vg: Vegan

### Breakfast CONTINENTAL

#### Sweet Starts 8.25 PP (MINIMUM OF 5 GUESTS)

Assortment of rich pastries	220-510 Cal each
Regular, decaf coffee, assorted teas, Bevi water	0 Cal/8 oz. serving
Assorted fruit juices	110-170Cal/8 oz. serving

#### Continental Petite Sampler 10.39PP (MINIMUM OF 5 GUESTS)

Flaky croissants	320 Cal each
Muffins	400-510 Cal each
Assorted pastries	220-530 Cal each
Local bakery bagels	170-290 each
Fresh seasonal fruit assortment (Gf, V)	40 Cal/3 oz. serving
Regular, decaf coffee, assorted teas, and Bevi water	0 Cal/8 oz. serving
Assorted fruit juices	110-170Cal/8 oz. serving

#### Yogurt & Cereal Starter 9.32 PP (MINIMUM OF 5 GUESTS)

Fresh seasonal fruit assortment (Gf, V)	_40 Cal/3 oz. serving
Creamy low-fat yogurt cups	50 Cal each
Individual cereal cups	140-260 Cal each
With 2% milk	140 Cal/8 oz. serving
Regular, decaf coffee, assorted teas, and Bevi water	0 Cal/8 oz. serving

#### Lox & Bagel Beginnings 12.86 PP (MINIMUM OF 5 GUESTS)

Norwegian smoked salmon, chopped hard-cooked eggs,	
sliced tomato, cucumber, red onion	110 Cal/3 oz. serving
New York-style bagels	170-290 Cal each
Regular, decaf coffee, assorted teas, and Bevi water	_0 Cal/8 oz. serving
Fresh seasonal fruit assortment (Gf, V)	_40 Cal/3 oz. serving

#### European Breakfast Platter 12.86 PP (MINIMUM OF 5 GUESTS)

Ham, prosciutto, Brie, pickled onion, hard-boiled egg	70-160 Cal/ 1 oz. serving
Artisan bread selection	90-200 Cal each
Regular, decaf coffee, assorted teas, and Bevi water	0 Cal/8 oz. serving
Fresh seasonal fruit assortment (Gf, V)	40 Cal/ 3 oz. serving
Assorted fruit juices	110-170 Cal/8 oz. serving

### Breakfast CONTINENTAL

#### Artisanal Frittatas 16.08 PP (MINIMUM OF 10 GUESTS)

BREAKFAST BLEND FRITTATAS, THREE WAYS

Ham and potato	300 Cal each
Sausage and potato	440 Cal each
Hearty vegetable	170 Cal each
Fresh seasonal fruit assortment (Gf, V)	40 Cal/3 oz. serving
Regular, decaf coffee, assorted teas, and Bevi water	0 Cal/8 oz. serving
Assorted fruit juices	110-170 Cal/ 8 oz. serving
Assorted pastries	220-510 Cal each

#### Hearty American 12.22 PP (MINIMUM OF 10 GUESTS | CONFERENCE CENTERS ONLY)

Fluffy scrambled eggs (Gf)	180 Cal/4 oz. serving
Crisp, sliced hash-brown potatoes	
Smoky bacon (Gf)	40 Cal each
Breakfast sausage links (Gf)	
Fresh seasonal fruit assortment (Gf, V)	
Warm, freshly baked biscuits	180 Cal each
Regular, decaf coffee, assorted teas, and Bevi water	0 Cal/8 oz. serving
Assorted fruit juices	110-170 Cal/8 oz. serving
Assorted pastries	

Sunrise Sandwiches 11.79 PP (MINIMUM OF 10 GUESTS)

FRESHLY GRIDDLED EGG SANDWICHES, THREE WAYS	
Sausage, egg, and cheese biscuit	520 Cal each
Roasted vegetable wrap (Vg)	270 Cal each
Bacon, egg, and cheese bagel	370 Cal each
Fresh seasonal fruit assortment (Gf, V)	40 Cal/3 oz. serving
Regular, decaf coffee, assorted teas, and Bevi water	0 Cal/8 oz. serving
Assorted fruit juices	110-170 Cal/8 oz. serving

### Breakfast CONTINENTAL

#### Protein Breakfast 17.15 PP (MINIMUM OF 10 GUESTS)

Fluffy scrambled eggs (Gf)	180 Cal/4 oz. serving
Egg white, roasted tomato and onion frittata (Gf)	270 Cal/4 oz. serving
Protein-enriched Individual Quaker oatmeal1	40-260 Cal
Fresh seasonal fruit assortment (Gf, V)	40 Cal/3 oz. serving

### Breakfast ADD-ONS

#### Manhattan Bakery: New York–Style Bagels

31.09 PER BAKER'S DOZEN	
Includes plates, utensils, assorted spreads, and butters	170-290 Cal each

#### Local Bakery Bagel Baker's Dozen

18.22 PER BAKER'S DOZEN Includes plates, utensils, assorted spreads, and butters\_\_\_\_\_\_170-290 Cal each

#### Petite Sampler 2.67 PP (MINIMUM OF 5 GUESTS)

Muffins	400-510 Cal each
Rich pastries	220-530 Cal each
Buttery scones	200-430 Cal each

#### Traditional Lox and Bagels 9.64 PP (MINIMUM OF 5 GUESTS)

Norwegian smoked salmon, chopped hard-cooked eggs, sliced tomato,	
cucumber, red onion	110 Cal/ 3 oz. serving
New York style bagels	170-290 Cal each

#### Cinnamon-Orange French Toast 5.35 PP (MINIMUM OF 10 GUESTS)

French toast		Cal	each
Maple syrup	110/	/1 oz. s	erving

### Breakfast ADD-ONS

#### Handcrafted Yogurt Parfaits 6.42 PP (MINIMUM OF 5 GUESTS)

Creamy low-fat yogurt layered with enticing frui	its (choose two):
Mixed berry	370 Cal
Apple pie	410 Cal
Honey ginger pear	440 Cal each
Strawberry	370 Cal each

#### Southern Biscuits and Gravy 6.42 PP (MINIMUM OF 5 GUESTS)

Fresh baked buttermilk biscuits with house-made	
sausage gravy	590 Cal/7 oz. serving

Seasonal Sliced Fruit 3.21 PP 40 Ca	Cal/ 3 oz. serving
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Granola Bars 3.21 PP	190-230 Cal each
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### Breakfast BEVERAGES (MINIMUM OF 5 GUESTS)

#### Fruit-Infused Spa Waters 2.13 PP

Choose from five refreshing flavors:	
Lemon	0 Cal/8 oz. serving
Orange	0 Cal/8 oz. serving
Cucumber	0 Cal/8 oz. serving
Assorted Premium Juice Drinks 4.28 PP	210-420 Cal each
Assorted Fruit Juices 2.13 PP	110-170 Cal/8 oz. servir
Coffee, Decaf, Assorted Teas 3.21 PP	0 Cal/8 oz. serving
Bevi Water 2.13 PP	0 Cal/8 oz. serving
Assorted Beverages 2.13 PP	0-240 Cal

Coke, Diet Coke, Dr Pepper, Diet Dr Pepper, Sprite, Coke Zero, Diet Sprite, Cherry Coke

We are consciously local in everything we do. From farms and food to partners and programs our clean, healthy, local and global choice create holistic wellness.

### Lunch PACKAGES (MINIMUM OF 5 GUESTS)

DELIVERY AVAILABLE TO ALL FLOORS.

#### Classic Sandwich Board 15.00 PP

Three premium sandwiches, chef's choice	280-740 Cal each
Two side salads (Gf, V)	25-330 Cal each
Crunchy potato chips	120-160 Cal/1 oz. serving
Assorted beverages and Bevi water	0-240 Cal each
House-baked cookies	_240-290 Cal each

#### Salad Collection 15.00 PP

Three handcrafted entrée salads	
Grilled chicken Cobb salad	450 Cal/10 oz. serving
Wild Pacific salmon Caesar salad	320 Cal each
Fresh seasonal fruit assortment (Gf, V)	40 Cal/3 oz. serving
Bakery-fresh rolls	90 Cal each
House-baked cookies	240-290 Cal each
Assorted beverages and Bevi water	0 Cal/8 oz. serving

#### RTP Deli Platter 12.75 PP

#### MINIMUM OF 15 GUESTS

An assortment of plattered luncheon meats:

Sliced oven-roasted turkey	60 Cal/1 oz. serving
Sliced roast beef	30 Cal/ 1 oz. serving
Sliced deli ham	40 Cal/ 1 oz. serving
Tuna salad	80 Cal /1 oz. serving
Cheese tray	60 Cal/2 oz. serving
Relish tray of lettuce, tomato, onion,	
pickles, pepperoncini	30 Cal/2 oz. serving
Bakery-fresh breads and rolls	110-160 Cal each
Two side salads (V)	25-330 Cal each
Assorted beverages and Bevi water	0-240 Cal each
House-baked cookies	240-290 Cal each

#### Pizza (SERVES 3-4)

Cheese	10.71
Single Topping	11.79
Specialty	15.00
Meat Lovers, Supreme, Pesto Chicken, B	uffalo Chicken, etc.
Add side salad for 3.22 per person.	
Gluten-free dough options available.	

#### Side Salad Options

Balsamic garden salad	60 Cal/4 oz. serving
Creamy cole slaw	190 Cal/4 oz. serving
Red-skinned potato salad	240 Cal/4 oz. serving
Corkscrew and veggie pasta salad	130 Cal/3 oz. serving

#### Entrée Salad Options

Chicken Cobb salad	450 Cal each
Garden salad	60 Cal each
Santa Fe chicken Caesar salad	430 Cal each

#### Sandwich Options

Turkey and Swiss on wholegrain	490 Cal each
Avocado and Sriracha slaw ciabatta	390 Cal each
Grilled chicken Caesar wrap	630 Cal each
Toast beef ciabatta	450 Cal each
Ham and Swiss sub	380 Cal each
Tuna salad ciabatta	540 Cal each

## Lunch Boxed LUNCHES (MINIMUM OF 10 GUESTS)

ORDERS OF 50 PEOPLE OF MORE REQUIRE THREE BUSINESS DAYS' NOTICE.

#### Premier Salad 15.02 PP

One handcrafted entrée salad	235-480 Cal each
One piece of ripe whole fruit (Gf, V)	80-110 Cal each
Bakery-fresh roll	90 Cal each
House-baked Cookie	240-290 Cal each
Canned beverage	0-240 Cal each

#### Premier Sandwich 15.02 PP

One premium sandwich	350-800 Cal each
One side salad	25-330 Cal each
One piece of ripe whole fruit (Gf, V)	80-110 Cal each
Crunchy potato chips	150-160 Cal each
House-baked cookies	240-290 Cal each
Canned beverage	0-240 Cal each

Reclaim your lunch! We provide convenience all day, so you don't have to use your lunchtime for errands.

### Lunch AMBIENT BUFFETS (MINIMUM OF 10 GUESTS)

DELIVERY AVAILABLE TO ALL FLOORS.

Choice of Two Entrées, Two Sides, Mixed Green Salad with Balsamic Vinaigrette (50 Cal/ 3.5 oz. serving), cookies, and Brownies 200-290 Cal each, Assorted beverages and Bevi water 0-240 Cal

One Entrée 19.29 | Two Entrée 23.58

#### Pick Your Entrée

Herb-marinated roasted turkey breast (Df, Gf)	120 Cal/4 oz. serving
Pesto chicken breast (Df, Gf)	130 Cal/4 oz. serving
Seared salmon (Df, Gf)	200 Cal/4 oz. serving
Roasted herb pork tenderloin (Df, Gf)	150 Cal/4 oz. serving
Chimichurri flank steak (Df, Gf)	160 Cal/4 oz. serving
Lemon herb grilled shrimp (Gf)	90 Cal/4 oz. serving

#### Pick Your Sides

Roasted marble potatoes (Gf, V)	100 Cal/3 oz. serving
Haricots verts and roasted baby carrots (Df, Gf, V)	30 Cal/3 oz. serving
Green lentil salad (Df, Gf, V)	170 Cal/3 oz. serving
Roasted asparagus (Df, Gf, V)	40 Cal/3 oz. serving
Shaved Brussels sprouts and roasted peppers (Df, Gf, V)	120 Cal/3 oz. serving
Chickpea, tomato, feta salad with	
pomegranate molasses (V)	150 Cal/3 oz. serving
Raw kale and fresh berries with orange segments (Gf, V)	120 Cal/3 oz. serving
Tabbouleh and baby kale with cucumber, mint, and	
heirloom tomato (Vg)	110 Cal/3 oz. serving
Avocado and citrus segments with shaved radishes (Gf, V)	110 Cal/3 oz. serving
Grilled vegetable salad with feta, baby spinach,	
and Kalamata olives (Gf, V)	150 Cal/3 oz. serving
Quinoa with roasted cauliflower, asparagus (Gf, V)	
Quinoa with roasted corn and fresh mint (Gf, V)	100 Cal/3 oz. serving

### **International Chilled Packages**

THREE BUSINESS DAYS' NOTICE. MINIMUM OF 10 PEOPLE. ALTERNATE OPTIONS ARE AVAILABLE UPON REQUEST FOR ALL INTERNATIONAL BUFFETS.

#### Asian Inspirations 19.29 PP

Orange-marinated chicken breast, baby spinach,	
house-made sesame ginger vinaigrette	230 Cal/ 4 oz. serving
Honey teriyaki salmon, lemon-garlic green beans (Df, Gf, V)	100 Cal/3 oz. serving
Cayenne-spiced Asian slaw (Vg)	40 Cal/ 4 oz. serving
Cilantro-peanut noodles (Vg)	210 Cal/ 4 oz. serving
Dessert selection of brownies, bars and cookies	200-290 Cal each
Assorted beverages and Bevi water	0-240 Cal each

#### Mexican Connection 19.29 PP

Marinated carne asada, roasted potatoes, spicy	
Ranchero sauce (Vg)	170 Cal/3 oz. serving
Lemon-pepper chicken	140 Cal/4 oz. serving
Roasted corn and black bean relish (Vg)	30 Cal/ 1 oz. serving
Fresh jicama chopped romaine salad (Vg)	120 Cal/ 4 oz. serving
Crisp tortilla chips, salsa and creamy guacamole	330 Cal/ 4 oz. serving
Cinnamon sugar-dusted dessert sopaipillas	150 Cal each
Assorted beverages and Bevi water	0-240 Cal each

#### The Executive Grill 19.29 PP

Grilled beef tenderloin medallions (Df)	156 Cal/4 oz. serving
Herb-roasted chicken breast (Gf)	140 Cal/4 oz. serving
Mango chutney, dijon mustard, and horseradish sauce	29-132 Cal/1 oz. serving
Balsamic garden salad (Vg)	50 Cal/3.5 oz. serving
Kale and fresh berry salad (Vg)	120 Cal/4 oz. serving
Artisan breads and rolls	120-230 Cal
Cookies and brownies	200- 290 Cal each
Assorted beverages and Bevi water	0-240 Cal each

Think diverse and bold flavors from down the street or across the globe accessible every day.

### International Hot Buffet PACKAGES

CONFERENCE CENTER ONLY. THREE BUSINESS DAYS' NOTICE. MINIMUM OF 10 PEOPLE. ALTERNATE OPTIONS ARE AVAILABLE UPON REQUEST FOR ALL INTERNATIONAL BUFFETS.

#### Tavolino 17.16 PP

Roasted eggplant Parmesan	400 Cal/7.7 oz. serving
Sautéed Italian sausage, peppers, onions	_590 Cal/4.75 oz. serving
Fresh basil penne marinara with sliced, grilled chicken	140 Cal/5 oz. serving
Caesar salad	_180 Cal/3 oz. serving
Bakery-fresh rolls	90 Cal each
Dessert selection of brownies, bars, and cookies	_200-290 Cal each
Assorted beverages and Bevi water	0-240 Cal each

#### Mayan Rice Bowl 20.37 PP

Braised, shredded beef brisket (Df, Gf)	160 Cal/3oz. serving
Tender pulled chicken (Df, Gf)	180 Cal/3 oz. serving
White or brown cilantro-lime rice	120-140 Cal/3 oz. serving
Marinated and grilled Portobello (Vg)	20 Cal/225 oz. serving
Seasoned black beans (Vg)	110 Cal/3 oz. serving
Chunky guacamole (Vg)	40 Cal/1.33 oz. serving
Romaine salad (V)	0 Cal/.25 oz. serving
With creamy avocado ranch dressing	80 Cal/1oz. serving
Dessert selection of brownies, bars, and cookies	200-290 Cal each
Assorted beverages and Bevi water	0-240 Cal each

#### Mykonos Retreat 19.29 PP

Garlic and rosemary-rubbed chicken	210 Cal skewers
Crispy falafel	60 Cal each
Roasted eggplant	100 Cal/3 oz. serving
Israeli couscous with fresh mint (Vg)	140 Cal/ 4 oz. serving
Fresh spinach sautéed in garlic	60 Cal. 3 oz. serving
Soft white or whole wheat pita	250/210 Cal each
Creamy tzatziki (Vg)	50 Cal/ 1 oz. serving
Dessert selection of brownies, bars, and cookies	240-290 Cal each
Assorted beverages and Bevi water	0-240 Cal each

#### Korean Fusion BBQ 19.29 PP

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Savory Korean barbecued fillings (choose two)	
Pork	110 Cal/2 oz. serving
Chicken	140 Cal/2 oz. serving
Tofu	90 Cal/2 oz. serving
Jasmine rice	130 Cal/3 oz. serving
Vegetable egg rolls (Vg)	240 Cal each
Dessert selection of brownies, bars, and cookies	200-290 each
Assorted beverages and Bevi water	0-240 Cal each

#### Republic of Spice 19.29 PP

Spicy kadai prawn masala	130 Cal/5 oz. serving
Fiery-red tandoori chicken	150 Cal/3 oz. serving
lemon-ginger basmati rice	160 Cal/3 oz. serving
Kachumbari side salad	30 Cal/4 oz. serving
Curry-spiced naan	30 Cal/4 oz. serving
Dessert selection of brownies, bars, and cookies	200-290 Cal each
Assorted beverages and Bevi water	0-240 Cal each

#### BBQ District 18.23 PP

N.C. pulled pork BBQ	290 Cal/3 oz. serving
BBQ chicken	190 Cal/3 oz. serving
Brown sugar baked beans	150 Cal/4 oz. serving
Parmesan-crusted mac and cheese	160 Cal/4 oz. serving
Home-made N.C. cole slaw	190 Cal/4 oz. serving
Slider buns	80 Cal each
Dessert selection of brownies and cookies	200-290 Cal each
Assorted beverages and Bevi water	0-240 Cal each

#### Pizza Party 17.15 PP (MINIMUM OF 5 GUESTS)

#### MINIMUM 10 GUESTS, 24 HOUR NOTICE

Choose from cheese	250 Cal/slice
Pepperoni	
Sausage	430 Cal/slice
Buffalo chicken	357 Cal/slice
Roasted vegetables	
Peppers, onions, and mushrooms	380 Cal/slice
Garden salad or Caesar salad	50-160 Cal/3.5 oz. serving
Dessert selection of brownies, bars, and cookies	200-290 Cal each
Assorted beverages and Bevi water	0-240 Cal each

We create everything from scratch and with heart, because let's face it—it tastes better when you can feel the love.

### Bento Box BREAKFAST

AVAILABLE FROM 7:00 AM TO 11:00 AM.

#### Lite Start Bento Box 22.00 PP

Option of locally sourced miniature pastry, muffin, or bagel Seasonal fresh fruit Greek yogurt parfait topped with dried fruit and agave House made jams and jellies

#### Prosciutto and Bagel Bento Box 22.00 PP

Boar's Head prosciutto Toasted miniature bagel Whipped herb and vegetable cream cheese Hard boiled egg Sliced heirloom tomato and shaved red onion

### Bento Box LUNCH

AVAILABLE FROM 11:30 AM TO 2:30 PM.

#### Spinach and Goat Cheese Quiche Bento Box 32.00 PP

Savory quiche stuffed with fresh spinach, goat cheese and tomato Arugula and pickled red onion salad Roasted balsamic brussels sprouts Seasonal fruit Lemon raspberry tart

#### Curried Atlantic Salmon Bento Box 32.00 PP

Pan seared wild caught Atlantic salmon filet with a curried mustard glaze Farro and roasted vegetable salad Mixed green salad Baguette with whipped butter Lemon raspberry tart

#### Chimichurri Tenderloin Bento Box 32.00 PP

Sliced tenderloin of beef with chimichurri sauce Roasted brussels sprouts, fingerling potatoes and crispy pancetta Baby greens with champagne vinaigrette Baguette with whipped butter Chocolate pecan delight

### Bento Box Afternoon SNACK

AVAILABLE FROM 2:00 PM TO 5:30 PM.

#### Antipasto Bento Box 15.00 PP

Herb and oil marinated mozzarella pearls Cured Italian meats (prosciutto, pepperoni, and salami) House made assorted pickles Olive and roasted red pepper salad Local toasted baguette

#### Mediterranean Bento Box 15.00 PP

Baba ghanoush Roasted red pepper hummus Herb marinated artichoke hearts Baked pita chips Fried chickpeas

#### Off The Board Bento Box 15.00 PP

Aged cheddar Boursin cheese Smoked gouda Swiss cheese Dried fruit and candied nuts Seasonal jam Assorted flatbreads

### Bento Box Afternoon SNACK

AVAILABLE FROM 2:00 PM TO 5:30 PM.

Mix and Match Bento Box: Choose any four sweet & salty and healthy items and pair with choice of dip.

#### Sweet & Salty 20.00 PP

Assorted roasted nuts Tortilla chips Candied walnuts Granola bites Mini cookies Chocolate covered strawberries Chocolate covered pretzels Cajun trail mix Dried fruit and nut mix Brownie bites Pound cake bites

#### Healthy 20.00 PP

Carrot sticks Celery sticks Sliced peppers Roasted brussels sprouts Cumin roasted cauliflower Steamed edamame Roasted apples Toasted pita chips Pretzels

#### Dip It! 20.00 PP

Roasted red pepper hummus Baba ghanoush Spinach & artichoke dip Olive tapenade Mango salsa Pico de gallo Southwest corn dip Guacamole French onion dip Black bean tex mex dip

## All-Day Snacks (MINIMUM OF 5 GUESTS)

#### Chocolate Indulgence 9.11 PP

Luscious chocolate-dipped strawberries	20 Cal each
Sweet and salty chocolate-dipped pretzels	110 Cal each
Selection of petite candy bars	45 Cal each
Creamy chocolate milk (Gf)	200 Cal/ 8 oz. serving
House-baked cookies	240-290 Cal each
Assorted beverages and Bevi water	0-240 Cal each

#### Wholesome Boost 8.57 PP

ASSORTMENT OF FRESH WHOLE FRUIT

Red apples (V)	80 Cal each
Granny Smith apples (V)	100 Cal each
Oranges (V)	50 Cal each
Bananas (V)	110 Cal each
Seasonal choice	50-110 Cal each
Creamy low-fat yogurt cups	50 Cal each
Crunchy trail mix	290 Cal each
Hearty granola bars	160-250 Cal
Assorted beverages and Bevi water	0-240 Cal each

#### Snack Relief 7.50 PP

Fudgy house-baked brownies	220 Cal/2 oz. serving
Sweetly salty honey peanuts	160 Cal/1 oz. serving
Hearty granola bars	160-250 Cal
Chips in an assortment of flavors	150-160 Cal each
Assorted beverages and Bevi water	0-240 Cal each

### Platters

MINIMUM OF 10 PEOPLE

Cookies 2.05 PP240-290 Cal each

#### Array de Crudités (V) 3.21 PP

A collection of carrots, broccoli crowns, red pepper, cauliflower, grape tomatoes,	
zucchini, yellow squash, and fresh celery	120 Cal/ 4 oz. serving
Ranch dill dressing	90 Cal/1 oz. serving

#### Antipasto Board 7.50 PP

A craveable collection of mixed olives, provolone cheese,	
roasted red peppers, and sliced genoa salami	250 Cal/4 oz. serving
Crostini	40 Cal each
Marinated artichoke hearts (V)	90 Cal/4 oz. serving
Roasted mushroom, shallot, and tomato salad (Vg)	40 Cal/3 oz. serving

#### Cheese Display 3.74 PP

A delicious assortment of domestic and imported cheese	S
Sliced cheeses	209 Cal/4 oz. serving
Crostini and crackers	40-140 Cal/1 oz. serving

#### Premium Cheese Board 6.96 PP

An impressive display of sliced and block cheeses with fresh berries for garnish	
Artisan cheeses	80-160 Cal/2.5 oz. serving
Fresh berries and dried fruits (Vg)	30-85 Cal/2.5 oz. serving
Crostini and crackers	40-140 Cal/1 oz. serving



### **Virtual Happy Hour**

ALL KITS MAKE APPROXIMATELY 4 SERVINGS.

Kits need to be ordered two weeks in advance. Virtual boxes are assembled, packaged and shipped from Raleigh Credit Suisse.

#### Sweet & Salty

Spicy Buffalo Peanuts	\$7.25
Honey Mustard Pretzels	\$8.25
100% Snack Mix	\$7.50
El Bertito's Hurricane	\$12.50
Scent of a Mule	\$15.93
Northbound Train	\$16.23
Counter Culture Coffee Break	\$18.98
Numi Tea Time	\$18.98
Single Serving Coffee/Tea Package	\$10.49
Packaging	\$7.27*
Shipping	\$15.00-\$45.00**

\*Standard packaging cost for one kit. Cost may vary for customized kits or if multiple kits are ordered for each participant.

\*\*Home delivery ground shipping. Typically arrives in 2 days. Shipping prices vary by destination and package dimensions/ weight.

## Plated Events, Hors d'Oeuvres, & Receptions

Our imaginative chefs and tastemakers thrive on being ahead of the latest culinary trends. Let them collaborate with you to bring your custom plated event vision to life!

> managementservice.meeting@credit-suisse.com (212) 325-6700

### **Policies and Procedures**

#### Deliveries are available 7:30 AM - 5:00 PM

- Please ensure catering requests are finalized by 12:00 PM the business day prior in order to guarantee best quality of service.
- An hourly labor rate of \$30/hour is required for any early or late deliveries.
- As always, Aramark will attempt to accommodate every last-minute request, but menu items may be limited based on product availability.

#### **Dedicated Service**

- To ensure highest quality of service, all events with over 50 guests will require dedicated waiters.
  - Dedicated waiters are \$20/hour of service,
- Special events may require specialty staff members and will incur a rate of \$20 per hour.
  - · There is a 5-hour minimum for special event staff,

It's our pleasure to provide service for your weekend events at the Credit Suisse campus. Please be aware that weekends are outside of our normal operating hours and will incur an additional cost.

Rental equipment is available for all events. Items requested will be delivered and set up by our staff members for your event. Please contact your catering manager for pricing on rental items.

#### **Cancellation Policy**

Beverage orders, AM/PM snack breaks, continental breakfasts, sandwich platters, boxed lunches and pizza orders can be canceled at no expense if the cancellation is before 2:00 PM the business day prior to service.

Conference, banquet, and cake services will not incur any cost if canceled three business days prior to service by 2:00 PM.

Revision to events and any change in guest count must be finalized three business days prior to the event by 2:00 PM. If guest count drops by more than 25 percent, within this window, changes may apply. As always Aramark will do our best to accommodate any changes made with in the three-business-day time window.

20 percent General Conditions Fee will apply to all external functions not billed to an internal Credit Suisse Cost Center.



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www.creditsuisse.aramarkcafe.com managementservice.meeting@credit-suisse.com (212) 325-6700